

Rice Pudding

Desserts, B-14

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted, cold		1 qt 2 cups		3 qt	1. Combine milk, cornstarch, sugar, salt, eggs, nutmeg (optional), and cinnamon. Stir until smooth.
Cornstarch	2 1/4 oz	1/2 cup	4 1/2 oz	1 cup	
Sugar	5 1/4 oz	3/4 cup	10 1/2 oz	1 1/2 cups	
Salt		1/2 tsp		1 tsp	
Frozen whole eggs, thawed	8 oz	3/4 cup 3 Tbsp	1 lb	1 3/4 cups 2 Tbsp	
OR		OR		OR	
Fresh large eggs		5 each		9 each	
Ground nutmeg (optional)		1/4 tsp		1/2 tsp	
Ground cinnamon		1/4 tsp		1/2 tsp	2. Cook over medium heat, stirring frequently, for 20-30 minutes until mixture begins to thicken and starts to boil.
Vanilla		1 Tbsp		2 Tbsp	
					3. Immediately turn off heat. Stir in vanilla,

Cooked enriched white rice (A-18)	1 lb 3 oz	3 cups	2 lb 6 oz	1 qt 2 cups
Raisins (optional)	5 oz	1 cup	10 oz	2 cups

4. Pour rice mixture into serving pans (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans. Cover with plastic wrap to prevent the formation of surface film.

Notes
Special Tip: If desired, sprinkle with ground cinnamon.

Serving	Yield	Volume
¼ cup (No. 16 scoop).	25 Servings: 4 lb 10 oz 50 Servings: 9 lb 4 oz	25 Servings: 1 quart 2 ½ cups 50 Servings: 3 quarts ½ cup

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Nutrients Per Serving					
Calories	95	Saturated Fat		Iron	1 mg
Protein	4 g	Cholesterol	40 mg	Calcium	73 mg
Carbohydrate	18 g	Vitamin A	96 IU	Sodium	112 mg
Total Fat	1 g	Vitamin C		Dietary Fiber	